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TAKEAWAY

ENTREE

-  **Crispy Soft Shell Crab**
with black pepper sauce 13
- Curry Puffs** (2 pcs) *v*
with homemade sambal paste 9
- Deep Fried Mini Tofu** (6 pcs) *v vn*
spiced with salt & pepper 12
-  **Duck Bao** (2 pcs)
soft steamed bun with **Duck Rendang** 13
-  **Fried Squid** (5 pcs)
sweet chilli dipping sauce 10
- Fried Wonton** (5 pcs)
with minced chicken and pork 9
- Homemade Pork & Chive Dumplings** (5 pcs)
pan-fried dumplings 10
- Ikan Bilis** *gf*
crispy fried anchovies with sambal sauce 9
- Lettuce Cup** (1 pc)
fresh herbs, spices and peanuts 9
- Chicken** *gfo* or **Vegetables** *v vn gfo* 9
-  **Lohbak** (2 pcs) *gf*
deep-fried five-spice chicken and pork mince roll wrapped with tofu skin 9
-  **Satay Chicken** (2 pcs) *gf*
with homemade spicy peanut sauce 9
- Spring Rolls** (2 pcs) *v vn*
chilli lime vinegar dipping sauce 9
- Stuffed Tofu** (2 pcs)
minced chicken, pork and water chestnuts 9
- Whitebait & Sweet Potato Fritters** (2 pcs)
chilli lime vinegar dipping sauce 13

MAIN

- Assam Fish** *gf*
light and tangy tamarind curry 22 (M) 30 (L)
- Assam Prawns** (7 pcs) 35
- Baba King Prawns** (4 pcs) *v*
deep-fried and wrapped in rice noodles, served on pineapple, coconut milk and chilli sauce 26
-  **Cereal Butter Prawns** (7 pcs) *gf*
lightly fried prawns then wok-tossed with a cereal mix that is coated in butter and oatmeal 35
- Chilli Prawns**
in sweet chilli and egg gravy with Chinese donuts 35
- Crispy Rockling** *gf*
with butter egg floss & roasted coconut 32
-  **Crispy Strips of Beef**
with zesty chilli sauce 22 (M) 30 (L)
- Curry Rockling Fish Head**
in creamy curry sauce with vegetables 30
- Flounder Fillet with Kampung Sauce**
fried with salt & pepper, and tamarind chili jam 30
- Kung Po Chicken** *gfo*
wok-tossed with dried chilli, peanuts, and homemade caramel sauce 28
-  **Poached Barramundi** *gf*
with lemongrass, sour plum and chilli broth 30
- Pork Kapitan**
slow cooked pork belly in curry 29
-  **Rendang Beef** 28 **Curry Chicken** *gf* 28
Curry Lamb *g* 30
curry dish cooked in a thick, rich and spicy curry sauce
-  **Salt & Pepper Soft Shell Crab** or **Squid**
with five-spice salt & pepper
Soft Shell Crab 35 or
Squid 30

- Sambal Prawns** (7 pcs)
sambal paste with green beans, stir-fried in a wok 35
- Spicy Mala Chicken**
lightly batter and fried with dried chilli 28
- Slow Cooked Duck Rendang** *gf*
aromatic roasted spices and chillies 30
- Sticky Pork Ribs** (2 pcs) *gf*
caramelised in chilli jam 28
-  **Thrice Cooked Duck**
on a sauce of wild ginger flower, lemongrass, chillies and lime juice 30

RICE | ROTI

- Nasi Goreng**
spicy Malay-style fried rice with BBQ chicken, egg, potatoes and beansprouts 15
-  **Nasi Lemak** *v vn gf*
coconut rice with crispy fried whitebait, picked vegetables and **choice of curry** 18
- Rendang Beef** or **Curry Chicken** *gf* or **Curry Lamb** *gf*
- Special Fried Rice** *vo vno gfo*
Chinese-style fried rice with BBQ chicken, egg, and beansprouts 15
- Coconut Rice** *v vn gfo*
jasmine rice steamed in coconut milk 4
- Steamed Rice** *v vn gfo*
jasmine steamed rice perfect to accompany any of our delectable dishes 3
- Roti** *v*
Indian-influenced flatbread 4
add **peanut sauce** (+2) or **curry sauce** (+2) 6

all menu items and prices are subject to change without prior notice.
public holidays incur 10% surcharge. we accept all major credit cards and EFTPOS payments.
prices effective from November 2021 (GST inclusive). food images are for reference only. V10



182 Brunswick St, Fitzroy VIC 3065 | (03) 9417 0071
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TAKEAWAY

VEGETABLE

Assorted Vegetables *v vn gf*

in garlic & ginger oil 20

add **tofu** (+4) 24

Belachan Spinach *vo vno gf*

fragrant roasted shrimp paste stir-fry 22

Crispy Salt & Pepper Okra

lightly battered okra wok-tossed with salt & pepper 22



Crispy Salt & Pepper Tofu *v vn*

lightly battered sofy tofu deep-fried, seasoned with salt & pepper 22



Curry Laksa Vegetables *v vn gf*

assorted vegetables in with **Laksa** broth 22

Gado Gado *v vno gfo*

warm vegetables salad topped with homemade spicy peanut sauce 22

Garlic Spinach

spinach and garlic stir fry 22

Green Apple, Peanuts & Crispy Anchovies

Salad *vo vno gf*

salad with green apple, peanuts & crispy anchovies 22



Sambal Okra, Eggplant & Beans

okra, eggplant and green beans, stir-fried in a wok 22

DESSERT



Pandan Crepes (2 pcs) *v*

filled with wok-roasted coconut, served with ice-cream and palm sugar 10

Pisang Goreng (1 pc) *v*

banana fritter with ice-cream and palm sugar 9

Sago Gula Melaka *v vn gf*

tapioca pearl with coconut milk and palm sugar 9

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Beef Stir Fry with Flat Rice Noodles & TAG US

Cantonese-style flat rice noodles stir fry with tender flavoured beef and beansprouts 16



Char Kway Teow *vo vno*

spicy flat rice noodles stir-fried with prawns, chicken, eggs and beansprouts 16



Combination Laksa *gfo*

rice vermicelli and egg noodles with tofu puffs, chicken, seasonal vegetables, prawns, squid, fishcakes in creamy curry broth 20

Seafood Laksa 18

Chicken Laksa 16 Vegetables Laksa 16

Curry Fish Head Noodles

rice vermicelli with rockling fish head, tomato, salted vegetables in creamy curry broth 18

Har Mee (Prawn Noodles)

Penang-style noodles with prawn, fishcake, egg and green vegetables in prawn broth 18

Hawker Crunchy Noodles *vo*

crispy noodles with fishcake, fish ball, prawn, calamari and green vegetables 18

Hokkien Fried Noodles *vo*

Indian Mee Goreng *vo*

spicy egg noodles with Indian spices, chicken, prawns, potatoes, tomatoes and eggs 16

Singapore Mee Hoon *vo vno gfo*

lightly spiced rice vermicelli with BBQ chicken, eggs, bean sprouts and spices 16

Wat Tan Hor (Cantonese Fried Noodles)

Cantonese-style fried flat rice noodles, seafood with ultra-silky and smooth egg gravy 18



HEARTWARMING MODERN
MALAYSIAN CUISINE SINCE 1999



blue chillies

FULLY LICENSED RESTAURANT | NO BYO

LUNCH

Wednesday to Saturday from 12:00pm to 3:00pm

DINNER

Wednesday to Sunday from 5:00pm to 10:00pm

v vegetarian
vo vegetarian option available
vn vegan
vno vegan option available
gf gluten free
gfo gluten free option available
 chef's recommendation

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